FIG. 1A

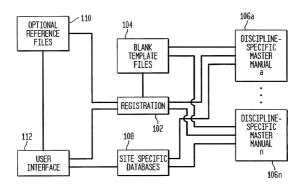
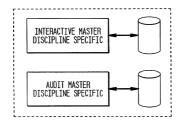


FIG. 1B



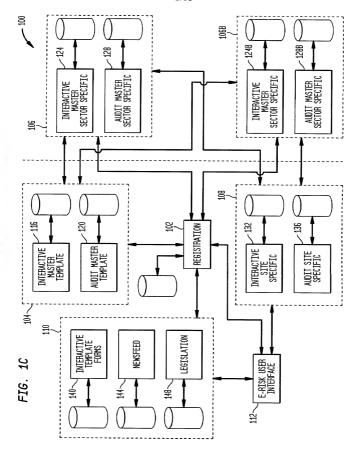
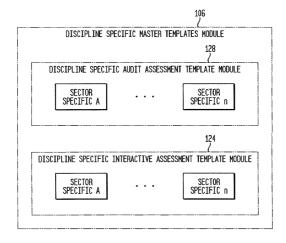


FIG. 1D



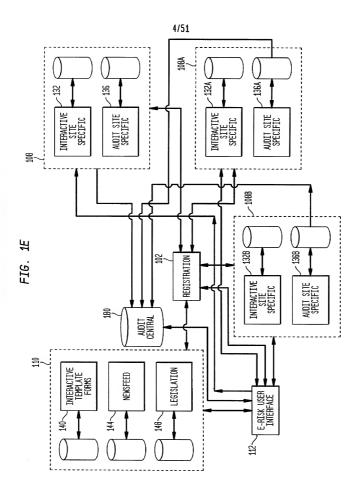
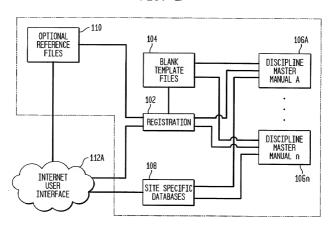
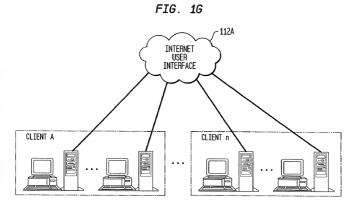


FIG. 1F





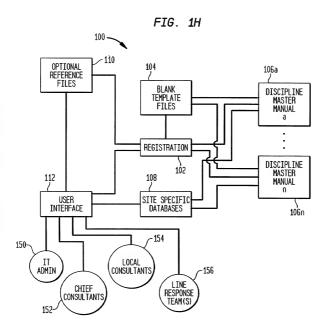


FIG. 1I

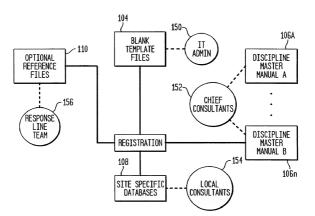


FIG. 1J 164 ____ 160 - 162 PROCESSOR FRAME DISPLAY BUFFER - 166 MAIN MEMORY **- 168** SECONDARY MEMORY - 170 HARD DISK DRIVE COMMUNICATION 174 INFRASTRUCTURE - 172 REMOVABLE STORAGE UNIT REMOVABLE STORAGE DRIVE - 176 REMOVABLE STORAGE INTERFACE UNIT 178 GRAPHICAL USER-INTERFACE PERIPHERAL DEVICES SIGNALS 182 COMMUNICATIONS INTERFACE COMMUNICATIONS PATH 184

180

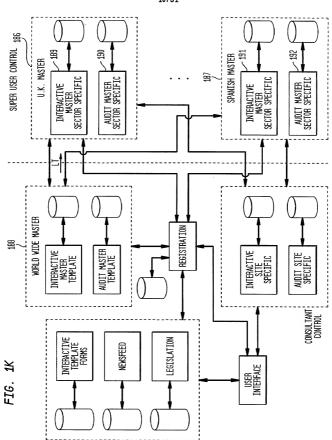
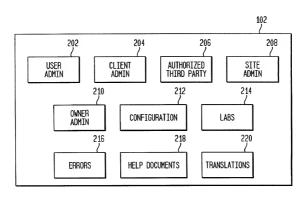
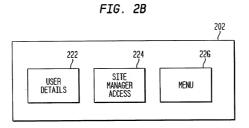


FIG. 2A





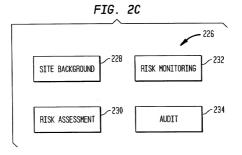


FIG. 2D

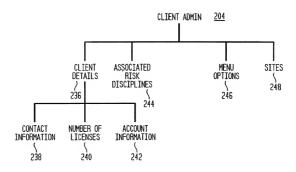


FIG. 2E

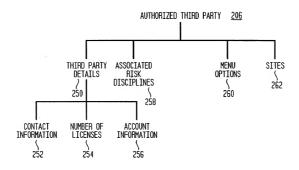


FIG. 2F

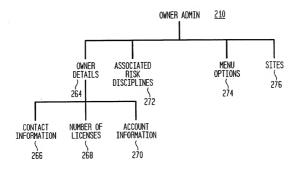
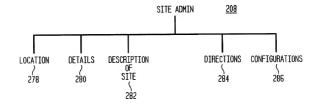


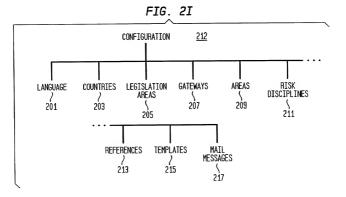
FIG. 2G



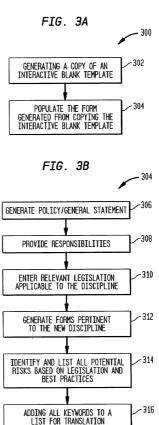
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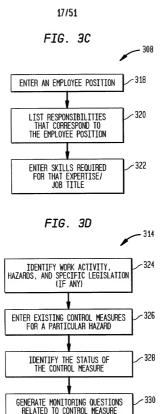
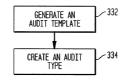
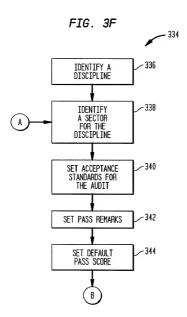


FIG. 3E





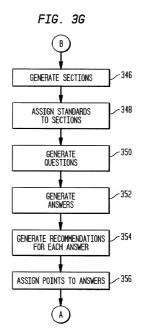
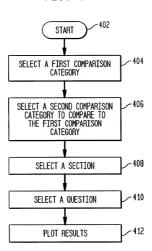
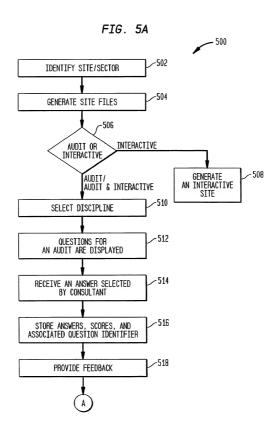
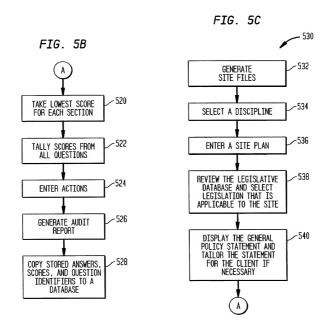


FIG. 4







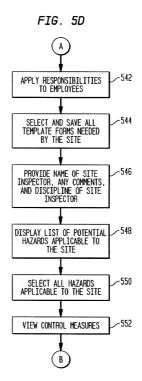
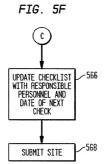


FIG. 5E -554 DETERMINE IF CONTROL MEASURES ARE APPLICABLE, ADEQUATE, OR NOT REQUIRED BY THE SITE - 556 CONTROL REQUIRED **ADEQUATE** MEASURE ADEQUATE OR REQUIRED? . 558~ -560 **GENERATE** ADD CHECKLIST ACTION REPORT ITEMS INTO AND ADDITIONAL CHECK LIST ITEMS SITE CHECKLIST IDENTIFY RESPONSIBLE PERSONNEL FOR MAINTAINING CHECKLIST -564 IDENTIFY CHECK ITEM DATES



610 Responsive 7

99

□ - Blue green algae in lakes and ponds □ - Pressure Systems Safety Aegulations 2000 come into force. □ - Order your safety publications now - on line!

Responseline Latest News

→ Head Chef [Food is prepared safely and in hygienic conditions]

→Robert Cook -4 W O Internet

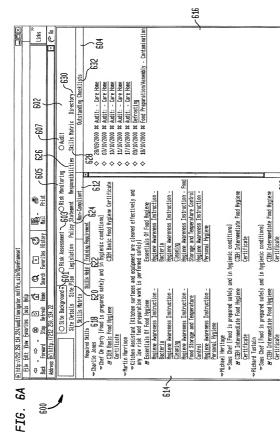
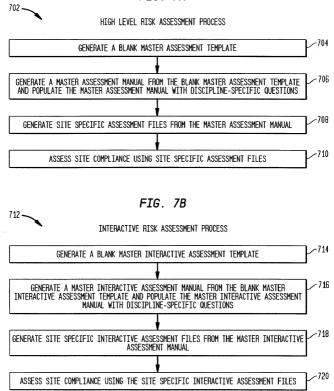


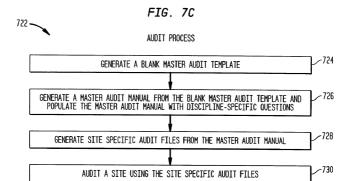
FIG. 6B

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FIG. 7A





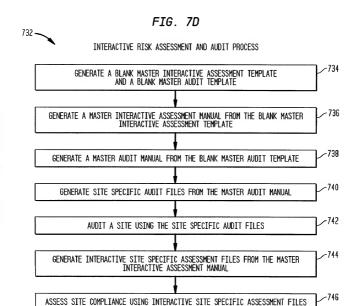


FIG. BA

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FIG. 8B

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			Respi	Responsibilities
			n Assign	n Assign Responsibility
Area	Chef De Party			
Responsible for	Food is prepared safely and in hygienic conditions	SI		
Skills Required	CIEH Basic Food Hygiene Certificate			
1. General Responsibilities	ties			
to adhere to the gener	To adhere to the general food policy of the Company.			
To be alert to food safety hazands in preparation practices as appropriate.	ety hazards in the workplace and to report all p is appropriate.	roblems to thi	To be altert to find safety bazaris, in the wardplace and to report all problems to thise supervison and to make suggestions for safer food preparation practices as appropriate.	
To co-operate with the training.	n Supervisor and Head Chef and to only carry out	those tasks f	to co-perate with their Supervisor and Need Chef and to only carry out those tasts for which they have received appropriate food Inglese Training.	
io complete appropriat	i food hygiene training to ensure they are compet	ent to perform	To complete appropriate food hygiene training to ensure they are competent to perform their role as detailed by their responsibilities.	
2. Area Responsibiliti To ensure they operate	2. Area Pesponsibilities To ensure they operate in compliance with food safety legislation and safe and byglenic working practices, including.	afe and hygien	ilo workling praetites, including:	
Dwearing appropriate cover cuts and graze	Dwearing appropriate protective overslothing Stower cuts and grazes with waterproof dressings			
skasm manos onten Vreport any illness to supervisor Short to smoke in fond rooms.	supervisor rooms			
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FIG. BC

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FIG. 8E

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		Hazard
Work Activity	Clearing Structure and Equipment	♦ Procedure
Hazard	Inadequately cleared structure and equipment causing food contamination	
People Exposed to Hazand	Oustoners	
Loacatton of Hezerd	ka,kitchen	
Specific Legislation	The Food Safety (General Food Hygtene) Angulations 1955	
Date of Assessment	13/03/2100	
Consultant	Phil Jones/National Britannia	
Control Messures		Status
A documented and systematto cleaning schedule is used	eaning schedule is used.	Legal
y food grade chenicals, pu	Only food grade chenicals, purchased from an approved supplier, are used.	Legal
d and hand contact surface.	Food and hand contact surfaces are santitised on a regular and routline basis.	Legal
clean as you go' work ethi.	A "clean as you go" work ethic has been adopted in all food areas.	legal
ular maintenance and or re	Pegular maintenance and or replacement of cleanting equipment takes place.	Legal
staff are trained in the	All staff are trained in the correct method of cleaning as outlined in the cleaning schedule.	Legal
cleaning schedule ts revi-	The cleaning schedule is reviewed on a regular basis and always when there is new equipment or a change to existing arrangements.	Legal
anting materials are stored	Cleaning naterials are stored separately and away from food areas.	Legal
ular cleaning and disinfec	Regular cleaning and distinfection of the toe markine, including the toe scoop, takes place fremoving all the ice beforehandi.	[e8a]
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Clearing Structure and Equipment CLEARING STRUCTURE AND EQUIPMENT	
HAZARD SUMMARY	
Food waste may attract pests which could contantnate foodstuffs.	
Dirty or greasy surfaces, equipment or utensils may allow harmful organisms to grow	
Chenical contanination of foodstoffs.	
Foreign body contanination of food from dirt, grease, food behris, etc.	
Ice contaminated due to a poor cleanliness and maintenance of the ice machine.	
POLICY	
The policy is designed to promote the highest standards of both cleanliness and santistion within the food production endroment. However in all operations there are areas which are specifically designed for publicioustoner access and these areas should be maintained and monitored in a similar namer as outlined in this section.	
The specific policy elements are as follows:	Į.

DOGGETED LIPBOI

FIG. 8G

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the grea of floor beneath the wash up area been cleaned? The Actions Lest the formal control of the formal c	the grea of floor beneath the wash up area been cleaned? The Actions Let Updated 18109100	Due us	26/0 Not	3/2000 Stated					
the versal of floor beneath the west) up area been cleaned? If Actions Last Updated 19(18) 200	the grea of floor beneath the wash up area been cleaned? Colors Only Last Updated 19/09/200	Duestion							Answer
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FIG. 8I

DESERVED TENDS

FIG. BJ

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FIG. 9

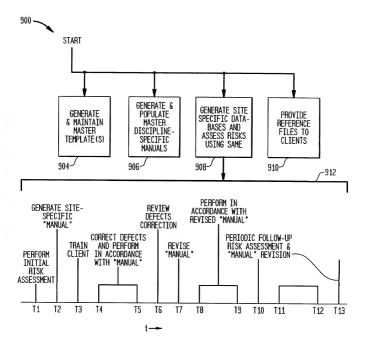
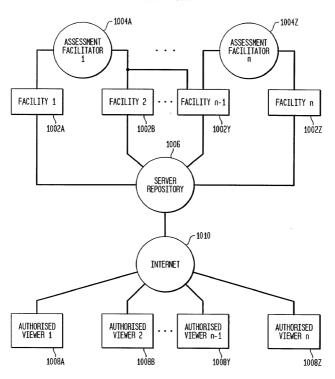
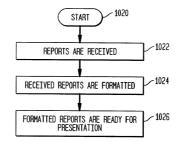
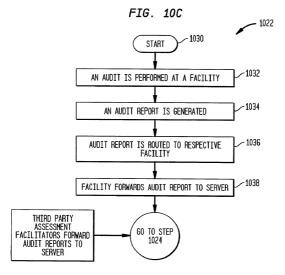


FIG. 10A



43/51 FIG. 10B





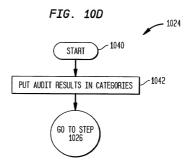


FIG. 10E **~** 1050 START MONITOR INSPECTION/AUDIT DATES FOR EACH - 1052 FACILITY 1056 1054-SEND OVERDUE NOTICE TO FACILITY TO ASCERTAIN WHY HAS NO INSPECTION/AUDIT DID NOT INSPECTION/AUDIT OCCUR AND DATE OF NEXT OCCURRED? SCHEDULED INSPECTION/ AUDIT YES 1060 1058 NOTIFY CLIENT THAT REPORT HAS NOT BEEN RECEIVED HAS NO AND ASCERTAIN REASON INSPECTION/AUDIT REPORT WHY AND NEW DATE FOR BEEN RECEIVED? SENDING REPORT YES 1064 1062-ARF NO REPORT CRITICAL/MAJOR STANDARDS ISSUES TO CLIENT ACHIEVED? 1069 YFS -1066 OUTSTANDING YES INSPECTOR ISSUES RESOLVED? NOTIFIES FACILITY. SERVER. NO AND CLIENT OF CHANGE IN STATUS REPORT OVERDUE FOR FACILITY -1070 ISSUES TO CLIENT FORMAT REPORT AND STORE IN REPOSITORY 1068

45/51

46/51 FIG. 11A

	Total		AS		RICITY	WA	TER
	Cost £	Usage kWh	Cost £	Usage k W h	Cost £	Usage m3	Cost £
Jan Feb Mar Apr Jun Jul Aug Oct Nov Dec	4809 3846 3578 3165 2737 2644 2599 2643 2796 2310 3282 4767	34460 31178 32819 37017 12631 6715 2558 3247 10451 19408 31178 34460	444 402 423 477 163 86 33 42 135 250 402 444	40548 36802 36793 34210 31667 31155 31434 32241 33492 15743 23323 41269	3967 3046 2757 2290 2176 2160 2168 2203 2263 1662 2482 3925	196 196 196 196 196 196 196 196 196 196	398 398 398 398 398 398 398 398 398 398
Totals	39176	256122	£3,301	388677	£31,099	2352	£4,776

FIG. 11B

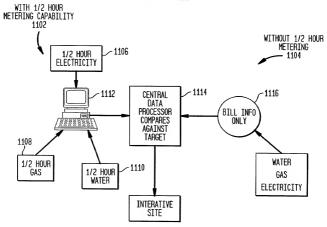


FIG. 12A

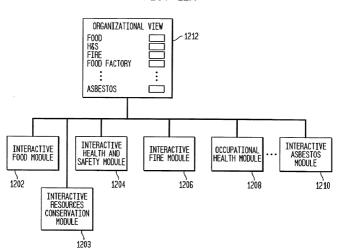


FIG. 12B

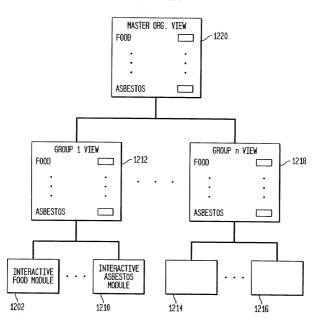


FIG. 134

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- 1336 × 35 E \bigotimes O Internet ♦ Encapsulate under controlled ♦ Repair damaged material 7 1330 Internal Boiler room 10 sq m PRIORITY RISK ASSESSMENT: Phil 12 130 Normal Occ. Activity: Likelihood of Disturb: Human Exposure Pot: Maintenance Activity: Internal/External: Location: FIG. Favouri tes Priority Risk: * Assessment No. Extent: Photograph: Surveyor: Address 🙉 http://www.whatrisk.com/e-risk/demosite.nsf Search Ø Under the boiler Insulation material 3-Thermal Lagging Str. Presumed Asbestos Register Materia **₹**1 1-Unsealed Cement 3-Crocidolite Tools EPA 56496-20 19/10/2000 Asbestos (Register) Warehouse B Refresh 2-Medium (O) Favourites MATERIAL RISK ASSESSMENT: 11 High @ http://www.whatrisk.com/e-risk 132 Stop (8) Product: Damage/Deteriation: Surface Treatment: Asbestos Type: Other Asbestos Type: View OTHER COMMENTS Building: Floor: Position: Description: Product Type: Identification: Material Score: Material Risk: Forward EPA Reference: Date: TOTAL RISK: û Discipline / Edit RANAGER 1334 1332~